

FSIS Issues Public Health Alert For Processed Egg Products Unfit For Human Consumption

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(202) 720-9113
Joan Lindenberger

WASHINGTON, March 26, 2014 – The U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) is issuing a public health alert because Nutriom LLC, a Lacey, Wash. establishment, declined to expand its Feb. 15, 2014 recall to include an additional 118,541 pounds of processed egg products for which there is reason to conclude that they are unfit for human consumption.

The request for expansion was based on evidence collected during an ongoing investigation conducted by FSIS at this establishment. The company has refused to recall the additional processed egg products. As a consequence, FSIS intends to take appropriate action to remove the products from commerce.

FSIS issued the original recall because the company allegedly recorded false laboratory results. The company allegedly produced negative laboratory results for *Salmonella* when the results were actually positive, or reported that sampling had occurred when, in fact, no microbial testing was performed. FSIS requested the company to include additional products, but it declined. Because the product was not produced in accordance with FSIS requirements, it is unfit for human consumption.

The following products were shipped to co-packers for incorporation into consumer-size packages:

- 3,884-lb. super sack of “OvaEasy Plain Whole Egg” with the lot code “H0613-B”
- 1,031-lb. super sack of “OvaEasy Plain Whole Egg” with the lot code “I0413-A”
- 958-lb. super sack of “OvaEasy Plain Whole Egg” with the lot code “I0413-A”
- 4,422-lb. super sack of “OvaEasy Plain Whole Egg” with the lot code “L1713-A”

The following products were packaged in consumer-sized packages:

- 1.75-lb. packs of “OvaEasy Plain Whole Egg” with the Julian dates “0374,” “0384,” “2683” and “2693”
- 66-gram spray bottles of “Bak-Klene Egg Wash” with the lot code “L1013A”
- 1.17-lb. packs of “OvaEasy UGRA, Reduced Cholesterol” with the Julian dates “3129,” “3228,” “3229,” “3230,” “3231,” “3281,” “3282,” “3283,” “3284,” “3337,” “3338,” “3339” and “3340”
- 4.5-oz. cans of “OvaEasy Whole Plain Egg” with the Julian date “2883”
- 571-gram packs of “Vitovo Low Fat” with the Julian date “3193”
- 1.1-lb. bags of “OvaEasy Boil-in-Bag UGR, Heat & Serve (HS)” with the Julian dates “3161,” “3162,” “3182,” “3183,” “3188,” “3201,” “3202,” “3203,” “3204,” “3205,” “3208,” “3209,” “3210,” “3211,” “3212,” “3213,” “3220,” “3221” and “3222”
- 2-oz. packs of “OvaEasy Plain Whole Egg” with the Julian dates “0074,” “0084,” “0094,” “0354,” “0364,” “0374,” “2243,” “2253,” “2953,” “2963,” “3463,” “3473” and “3483”
- 66-gram spray bottles of “Panera Egg Wash” with the Julian dates “0104,” “0154,” “0164,” “0174,” “0214,” “0224,” “0234,” “0244,” “0284,” “0294,” “0304” and “0314”
- 2-oz. pack of “Wise Company, Wise Blend” with the Julian date “0943”

On Feb. 15, 2014, the company recalled 226,710 pounds of processed egg products. To read the recall release, click [here](#).

The dried egg products were produced from May 2013 through January 2014, and bear the establishment number “INSPECTED EGG PRODUCTS PLANT 21493G” inside the USDA Mark of Inspection. These products were shipped nationwide and to U.S. military installations in the United States and abroad, and to Mexico.

FSIS inspects egg products under the Egg Products Inspection Act. FDA typically takes jurisdiction of egg products after they leave the egg facility if they are incorporated into FDA-regulated products. In this case, USDA handled the original recall rather than FDA because the products are in consumer packages with an identifiable USDA Mark of Inspection, and FSIS had jurisdiction over the product when the contamination occurred. FSIS and FDA are continuing to work together to ensure food safety, and the management of Recall 015-2014 is such an example.

FSIS advises all consumers to safely prepare and consume egg products that have been cooked to a temperature of 160° F. The only way to confirm that egg products are cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <http://1.usa.gov/1cDxcDQ>.

Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at AskKaren.gov or via smartphone at m.askkaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day. The online Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <http://www.fsis.usda.gov/reportproblem>.